

# National Canners Association

WASHINGTON, D. C.

Information  
Letter



For N. C. A.  
Members

Membership Letter No. 75.

August 2, 1924.

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## Extension of Time for Payment of Deficiency in Tax.

Section 274 (g) of the Revenue Act of 1924 gives the Commissioner of Internal Revenue authority, with the approval of the Secretary, to grant an extension of time not exceeding eighteen months for the payment of a deficiency in taxes when it is shown to his satisfaction that payment within the prescribed time will result in undue hardship to the tax payer. This extension will not be granted, however, if the deficiency in tax is due to negligence, intentional disregard of regulations, or to fraud with the intent to evade the tax. Such extension of time applies only to deficiency in income or profit taxes which are assessed on or after June 2, 1924.

## Canned Foods Exhibit at Cincinnati.

An exhibit of canned foods will be held at the Cincinnati Convention. Members of the National Canners Association are invited to participate in the exhibit which will be conducted along the lines similar to the exhibit held last year at Buffalo.

Invitations will be sent out to State and local canners' associations to display products of the respective States and districts which each of them represents.

Space has already been secured in the Cincinnati Music Hall and Exposition Building for the exhibit.

This early notice of the Food Exhibit is being given to members so they may have an opportunity of reserving sufficient products of each line to make a full exhibit.

Details regarding space, booths, decorations, etc., will be sent to each member as soon as same are worked out.



Blueberry Packers Join N.C.A.

A meeting of the blueberry packers of Maine was held recently in Bangor, and while many of these packers were already members of the National Canners Association, as a result of this meeting practically all the others have decided to affiliate.

Laboratory to Investigate Abnormal Flavors.

The Research Laboratory, with the approval of the Research Committee of the National Canners Association, has undertaken as a major project the investigation of causes of abnormal flavors in canned foods.

The Laboratory from time to time has been asked to examine foods for abnormal flavors, and in a number of cases it has definitely determined the causes. Among these may be mentioned:

Astringency due to iron from the can in certain fruits.

Flavor taken up from enamel, in string beans and certain rather insipid fruits, like pears.

Chlorophenols, due to the contamination of the water supply from by-product coke ovens.

Marking inks, of which a trace happened to adhere to the under side of the can covers after stamping.

A bitter flavor in corn, due to scraping the cobs too closely.

The foods examined for abnormal flavors were packed under various conditions, and the Laboratory work on the subject thus far has been limited to individual cases. The investigation now contemplated will go into the subject on a comprehensive basis. Work of this character cannot be expected to yield immediate results, but it is believed that a continuous and comprehensive study of the subject will furnish a fund of information of value to the entire industry. Present plans do not involve additions to the Laboratory's staff or expenditures beyond those already provided.

More and Better Factory-Made Food.

In a statement reviewing the work of the Bureau of Chemistry in the enforcement of the Federal Food and Drug Act, the Chief of the Bureau says:

"The majority of food manufacturers to-day are putting out high-grade products and there is a smaller percentage of adulterations than ever before, although the volume of interstate commerce in foods has increased greatly as the manufacture of food is transferred more and more from the home to the factory."

Further Information Re Practice before United States Board of Tax Appeals.

In last week's Information Letter, attention was called to the fact that only certain attorneys of law and certified public accountants were eligible to practice before the United States Board of Tax Appeals.



Attention is called, however, to the ruling providing that any individual tax payer or a member of the partnership or officer of a corporation may appear for himself or such partnership or corporation upon adequate identification to the Board.

Study of Employment of Women in Delaware.

The Women's Bureau of the United States Department of Labor has been requested by the State Labor officials of Delaware to conduct a survey of the employment of women in that State similar to investigations previously made by the Bureau in about fifteen other States. Plans are now being made to comply with the request in the near future.

Controlling Fill of Cans.

For a period of several years, the Bureau of Chemistry issued a series of opinions regarding the weight of drained solids which several kinds of canned foods should contain. In making these suggestions the Bureau of Chemistry had in mind that the weight of drained solids was an index of the fill of the can.

The Bureau is now recording the fill of the can directly, and for this purpose has developed a special device. It consists of a perforated circular brass plate three inches in diameter (for a No. 2 can), to the center of which is screwed perpendicularly a brass rod one quarter of an inch square. On one side of the rod is a scale graduated in inches and sixteenths of an inch.

When a can has been opened for sampling by the inspector, the measuring instrument is pressed down lightly on the solid contents, the liquid portion rising through the perforations. A straight edge then is placed across the top of the can and the reading made where it comes in contact with the brass rod.

Navy in Market for Canned Foods.

Under Schedule No. 2504 the Navy is asking for bids on 815,000 lbs. of canned sauerkraut; under Schedule No. 2502 on 550,000 lbs. of catsup; under Schedule No. 2500 on 691,000 lbs. of canned apple sauce; under Schedule No. 2506 on 4,856,000 lbs. of canned tomatoes; all bids to be opened August 26, at 10:00 a.m. Canners interested in the above should apply to the Bureau of Supplies and Accounts, Navy Department, Washington, D.C.

Army in Market for Canned Foods.

Under Circular NO. 25-11-Subs. the San Francisco Quartermaster Depot is asking for bids on 7,200 cans of salmon and 12,000 cans of tomatoes. Also, sealed bids for the following list in varying quantities of canned foods will be opened at the office of the Quartermaster Headquarters, 4th Corps Area, Red Rock Building, Atlanta, Georgia, at 10:00 a.m., August 19, 1924, under Circular Sub.-25107.

Apples	Catsup	Kippered Herring	Peaches	Sauerkraut
Apple Butter	Chicken, potted	Lobster	Pumpkin	Spinach
Asparagus Tips	Clams	Marmalade	Pickles	Shrimp
Apricots	Crabs, devilled	Mincemeat	Plum Pudding	Soup
Beans, Baked	Cherries	Mushrooms	Pimientos	Sardines
Beans, Lima	Fish flakes	Milk	Pineapples	Succotash
Beans, Stringless	Hominy	Olives	Preserves	Tomatoes
Chili Con Carne	Ham, devilled	Peas	Rhubarb	Tuna
Corn, Sweet	Jam, Assorted	Pears	Salmon	Turnips